

**UNIVERSITY OF EDUCATION, WINNEBA**  
**FACULTY OF SCIENCE**  
**DEPARTMENT OF HOME ECONOMICS EDUCATION**

**COURSE TITLE** : **CONFECTIONERY SCIENCE**  
**COURSE CODE** : **HEC 231**  
**CREDIT** : **TWO**  
**LECTURER** : **MRS. PEACE DENUEME-DOR**

**COURSE OUTLINE**

**OBJECTIVES** : To expose students to the use of various ingredients in confectionery cooking.

1. To expose students to the use of various ingredients in confectionery cooking.
2. To help students experiment and develop new recipes with different types of flour.

<b>WEEK</b>	<b>CONTENT/TOPIC</b>	<b>ASSIGNMENT</b>
1&2	Introduction to flour cookery	
3&4	Raising agents used in flour cookery ➤ Their importance and use Experiment with raising agents	
5	Equipment and measurement in flour cookery	
6	Methods of incorporating fat into flour in flour cookery ➤ Batters ➤ Rub-in mixtures	
7	Creamed mixtures	
8	Melted fat mixtures	
9	Fatless mixtures	
10	Cakes and biscuits	
11&12	Pastry	
13	Yeast mixtures	

## REFERENCES

1. Introductory Food: Bemon M.
2. The Science of food and cooking by Hodder & Stowgten
3. Better cookery by A. King
4. The theory of catering by Kinton R. Ceserani V. & Fosket
5. Guide to Modern Meals Ohl S. S. Duyff, L. R. and Hasler D.
6. Understanding Cookery by Picton M.
7. Food Facts by Clark D. and Herbert E.
8. Food and Nutrition by Tull A.
9. Cookery for Schools by Neal M. M.
10. The World of Foods by Medved E.
11. Complete Pastry 1 work Techniques by Nicolletello L.
12. Hammond's Cooking Explained by Davies J.